

FEED AVAILABLE FOR CATTLE IS WASTED



THRESHING SCENE IN NORTHWEST.

(From the United States Department of Agriculture.)

A vast quantity of feed available for cattle is now either wasted absolutely or put to some less profitable use, says a recent report which the department has just published as Part IV of a comprehensive survey of the entire meat situation in the United States. Failure to utilize the full value of this material has increased unnecessarily the cost of producing meat, has diminished the profits from cattle feeding, and has discouraged many farmers from engaging in an industry essential to their permanent prosperity.

According to the report already mentioned, the loss in grain, straw, and corn stover amounts to more than \$100,000,000 annually. Both of these products are disposed of most economically when fed to cattle in connection with some form of concentrated feed. Straw is especially valuable in carrying the breeding herd through the winter, in wintering stockers, and as a supplementary roughage for fattening cattle. Stover, too, is an excellent feed for wintering cattle, especially mature breeding cows. Nevertheless, in many sections of the country where these products are abundant, little attempt is made to take advantage of their value for these purposes.

Of an annual straw crop of approximately 120,000,000 tons, it is estimated that only two-thirds is put to its best use—live-stock production. Of the remainder, a little more than one-half is sold or turned under and the rest, 15 per cent of the total crop, is burned. Burning is practically an absolute waste, and although plowing under does contribute something to soil fertility, the benefit to the land is less than that which would be derived from the use of the straw to produce manure. "Of all systems of obtaining permanent soil fertility," says the report, "none is so practical or as easily available as that of feeding live stock."

The average value of all kinds of straw is placed at about \$5 a ton. In many sections, of course, no such price can be realized for it, and as a matter of fact only about 8 per cent of the crop actually is sold. The figure mentioned, however, may be taken as representing the value to the farmer of straw if he will use it properly in his farming operations as feed or bedding. In order to illustrate how this may be done the report gives three sample rations for wintering a breeding herd of beef cattle on straw combined with silage, shock corn, and cottonseed or linseed meal. Anyone of these rations, it is said, will prove economical. They are as follows:

Rations for Wintering Breeding Cows.

Ration 1:	
Straw	10
Silage	20
Cottonseed meal or linseed meal	1 1/4
Ration 2:	
Straw	20
Cottonseed cake or oil cake	2
Ration 3:	
Straw	10
Shock corn	10
Cottonseed meal	1

In this connection it is pointed out

WORMS WORRY SMALL CHICKS

When Several Establish Themselves in Throat and Approach Maturity, They Cause Suffocation.

Gapes is caused by the presence of gape worms in the throat of the young chick. Probably the actual injury caused by the presence of the worm is very slight, but the chick's throat is so small that when several worms have established themselves and approach maturity they so far fill the throat of the chick as to cause suffocation.

In all probability these worms often exist in the throats of larger chickens, but because they do not noticeably deprive their hosts of air they reach maturity or are dislodged, and their presence is never detected.

Sunshine for Chicks.

Remember, while little chickens thrive in the sunshine, they must have shade also. If there is no natural shelter from the sun's rays, place boards on small posts to provide a cool and airy retreat.

also that feeding straw in the winter will insure under certain circumstances the full utilization of summer grass. In a number of western states it frequently happens that grass goes to waste because feeders are unwilling to pay the high prices asked for steers in the spring.

The production of corn stover is about twice that of grain straw, amounting to approximately 245,000,000 tons a year. A larger percentage (81.5) of this is fed than of the straw, but the waste is nevertheless astonishing. For this, poor methods of feeding are largely responsible. By far the most economical method of handling corn is by ensiling, but as a matter of fact only 8.1 per cent of the acreage was put in the silo in 1914, the year in which these investigations were made. About 11 per cent was cut for greenfeed and 81 per cent allowed to mature for grain. It is in the last portion of the acreage that the greatest waste occurs. Stripping the leaves from the stalks which are subsequently burned, removing the stalk above the top ear only, leaving the stalks to stand in the field until the loss of leaves and leaching have removed much of their fertilizing value, are all unthrifty methods. Furthermore, almost 4 per cent of the stover is burned, as though, instead of being a potential source of revenue, it was merely a nuisance to be gotten rid of as a percentage of stover that is thus thrown away is as high as 7 or 8 per cent and the total loss to the country from the practice is estimated at nearly \$15,000,000 a year.

To obtain satisfactory results from the feeding of farm roughages, such as straw and stover, they must be combined with some form of concentrated feed. At the present time large quantities of such feed, in the form of cottonseed meal and cake, corn, molasses, peanuts, and beans are exported for the use of European feeders. If the straw and stover that are now wasted were employed to feed more cattle, these concentrates could be consumed at home. The result would be a tremendous saving not only in the cost of producing beef but in the cost of enriching the soil as well. In 1914, for example, about 1,000,000 tons of cottonseed meal—half the total production—were applied directly to the soil as fertilizer. If this had been fed to cattle instead, three-quarters of the fertilizing value would have been returned to the soil as manure. The loss of the other fourth would have been far more than counterbalanced by the profit on the meat produced economically by the meal and the necessary roughages.

The efficient use of these and other feeds discussed in the report is of the utmost importance to the American farmer. It is pointed out, because the day when close calculation in feeding was not necessary is, in all probability, past. Hereafter it is likely that success will depend upon ability to put to the best use all available products. A greater knowledge of what these products are and of the ways in which they can be fed will result in the elimination of enormous waste.

GOOD STORAGE IS NECESSITY

Place for Perishable Foods Often Lacking and Speculators Are Given Advantages.

Farmers lose much every year because their facilities for storing perishable foods are poor. Every farm home should have a cellar, storehouse and refrigerator so the surplus foods may be saved till such a time as they may be consumed. The fact that producers have inadequate facilities for saving perishable products gives speculators advantages.

GIVE STOCK RAM ATTENTION

Keep Him in Light, Clean, Well-Ventilated Box Stall—Furnish Supply of Fresh Water.

Keep the stock ram in a light, clean, well-ventilated box stall. Feed him so he keeps in good hearty condition.

Be sure that he has fresh water every day, and all he will drink.

OMELET AS IT SHOULD BE

Perfect Preparations Are Absolutely Necessary If Delicacy Is to Be a Success.

Many a good cook admits herself a failure when it comes to making an omelet. This simple dish is exceedingly difficult to make successfully, and unless one knows just how to proceed the omelet, instead of being light and fluffy, will be flat, heavy and unappetizing.

To make an omelet you must keep the pan for this purpose only. Do not wash it, but clean it out well with paper after use. If you need to make omelets of varying size keep a small and a large pan. It is more difficult to make a small omelet nicely in a large than in a small pan.

Have a fairly hot fire ready, melt some fat in the pan, just enough to grease it all over and no more, and make certain that the pan is hot. Break the eggs one by one into a cup to be sure they are fresh; then place in a bowl and whip well. The mixing must be thorough or the white will set in streaks and not mingle with the yolk as it should do. The whites should not be beaten separately, as is the custom of many cooks. This is only needed when making an omelet soufflé.

Add salt and pepper, and if liked a little chopped parsley, and should a taste of onion be liked a half teaspoonful (to two eggs) of onion juice. Now pour the mixture into the hot pan. It should cover it thinly. Shake about well over the fire. An experienced omelet cook will not need to use a fork, but will turn the omelet one-half over the other by means of a shoving forward sort of shake of the pan.

The side of the egg mixture which touches the pan will cook quicker than the other, but when folded the inner heat will cook it still more in the few seconds which elapse between the cooking and serving of the dish. Place on a hot dish and serve immediately.

Some cooks roll the omelet into pancake form by means of shaking the pan; others merely fold it. The omelet should be flaky and moist inside and just set—not in the least hard on the outside. As a rule the fault of the making lies in insufficient mixing of the egg and over cooking. When a fancy omelet is needed dice of ham may be stirred in or mince, spinach puree, steamed mushrooms or kidneys, or cooked asparagus tops placed on one-half and the second half folded over.

Delicate Summer Blend.

Put about three inches of freshly made Ceylon tea the strength you like it in a tall glass; add finely crushed ice, three or four thin slices of lemon or limes and fill up with hot water. The fusion makes a delicious flavor if blended hot, and when it is thoroughly cold, taken without sugar it seems to refresh the cool, while the extreme faintness of the flavor is far nicer than strong tea. Try it.—Woman's Wear.

Fish Flakes With Bacon.

Boil potatoes in salted water until tender; add two cupfuls of flaked fish, a fourth of a teaspoonful of pepper and a beaten egg. Take up by the rounding tablespoonful, shape lightly and fry in deep fat to a delicate amber color. Roll slices of bacon into cylinders, run a toothpick through each to hold it in place and fry until well cooked. Serve a bacon roll with each fish ball.

Fried Sweetbreads.

Cut two cooked (boiled and pressed) sweetbreads into one-quarter inch thick slices, and coat them with cold Bachamel sauce. When set, dip them into a light frying batter, and fry a golden brown in boiling fat. Drain them and sprinkle with salt and pepper. Arrange them on a hot dish, garnish with fried parsley and serve with tomato or piquante sauce.

Baked Cherry Dumplings.

Sift together one pint of flour, one-half teaspoonful salt and one teaspoonful baking powder. Rub in one tablespoonful shortening. Add sweet milk enough to make a soft dough. Roll one one-half inch thick, cut into four-inch squares. Fill each square with as many cherries as it will contain and sprinkle generously with sugar. Fold the edges of the dumplings over and place them in a floured pan. Bake one-half hour and serve with hard sauce, or with cream and sugar.—Mothers' Magazine.

To Prevent Mold.

Remember this when canning time comes around: If a few drops of glycerin are put on the edges of fruit jars before the lid is screwed on the contents of the jars will not have mold on top.

Cinnamon Toast.

Spread hot toast delicately with butter, add strained honey, dredge with cinnamon, and serve at once. The toast may be spread with orange marmalade and delicately dredged with cinnamon.

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Dr. Kilmer's Swamp-Root

We have been handling Dr. Kilmer's Swamp-Root for twenty-six years and it always gives entire satisfaction to my customers who use it and they speak in the highest terms of the good results obtained from the remedy. We believe Dr. Kilmer's Swamp-Root is a fine kidney and liver medicine.

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No Steady Job for Him.

A southern man tells of a ducky named Theophilus Baxter, known as "the champion banjo player of Alabama."

Wishing to afford a northern friend an example of real ducky music, a Mobile woman went to Baxter's house, with a view to enlisting his services at a musical function. She found his wife instead.

"Very sorry, missy," said Baxter's spouse, "but Theophilus he ain't playin' de banjo any more. He jest puts in all his time fishin' now."

"What led him to give up his playin'?" asked the disappointed caller.

"Has he got religion?"

"No, mussy, he ain't got religion, but he's done got skeered."

"Scared? Of what?"

"Of dat minstrel show, honey. De boss learns dat my ole man kin play, an' he offers him a stiddy job doin' it. Yassum, an' it skeered Theophilus so bad dat he quit banjo playin' right away."—Philadelphia Ledger.

Metaphors Mixed.

"Fire losses in the big cities are showing a decrease."

"Yes; the new science of fire prevention is blazing the way."

Time to Be.

Ethlyn—Her ideal is shattered.

Betty—Oh? How is that?

Ethlyn—She married it!

Strange, Indeed.

"This argument you have published hasn't a leg to stand on."

"What? with all those footnotes?"

His Early Morning Task.

Not all city folks are as ignorant of the conditions on the farm as some farmers are apt to suppose. A Bostonian who was spending his vacation on a farm in Maine had resolved to rise with the birds in order to get the full advantage of the rural life.

"Well, young man," said Farmer Hittree, as the city chap hove in sight, "been out to hear the haycock crow, I suppose?"

The city man smiled. "No," said he, "I've been out tying a knot in a cord of wood."

Important to Mothers

Examine carefully every bottle of CASTORIA, a safe and sure remedy for infants and children, and see that it

Bears the Signature of *Dr. J. C. Fletcher*
In Use for Over 30 Years.
Children Cry for Fletcher's Castoria

USE PAPER CUPS FOR SODA

Up-to-Date Drink Fountains Are Now Adopting Most Sanitary Device.

Glass soda service—the kind our grandfathers and the grandfathers of the present generation of germs knew—is doomed. The new paraffined paper cups for sodas and sundaes that now are being adopted by up-to-date fountains all over the United States, are to be had in all of the regulation sizes.

They are made of pure white paper and no glue of any kind holds them together. They are paraffined on the outside only, so that they can be used as successfully for hot drinks as they can for cold. Special metal holders are made for them, giving them a solid background, which prevents the spoon from being pushed through the paper.

The metal dispensing tube holds 150 of the cups, which are placed in the tube point upward. When needed, a metal holder is placed on the cups, top downward. By turning the cupholder to the right the metal tongue is made to clasp the creased paper, and cup and holder can then be removed together from the machine.—Illustrated World.

An optimist is a man who invests in a gold brick every time the opportunity presents itself.

If all tombstones told the truth his satanic majesty would have a fire sale and go out of business.

Love and reason are seldom on speaking terms.

Fresh From
the Ovens—

New Post Toasties represent the most appetizing form in which choice, nutritious Indian corn has ever been prepared.

A new patented process which includes rotary toasting under quick, intense heat gives these flakes a delicious, new and distinctive flavour.

The New Toasties are featured by the bubbly appearance of the surface of the flakes—due to this new art of toasting which releases the wonderful new and attractive true corn taste.

New Post Toasties are not "chaffy" in the package; and they don't mush down when milk or cream is added like common "corn flakes."

For tomorrow's breakfast—

New Post Toasties

—your Grocer has them.

